

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

| Applicant | : | JORDAN, Frederick L. |) | Group Art Unit 1714 |
|-----------|---|------------------------------------------------------------------------------------------------------------------------|-------|-------------------------|
| App. No. | : | 10/084,236 |) | |
| Filed | : | February 26, 2002 |) | RECEIVED |
| For | : | METHOD AND COMPOSITION FOR USING ORGANIC, PLANT-DERIVED, OIL- EXTRACTED MATERIALS IN JET FUELS FOR REDUCED |))))) | SEP 2 5 2002 TC 1700 |
| | | EMISSIONS |) | |
| Examiner | : | Unknown |) | |

INFORMATION DISCLOSURE STATEMENT

United States Patent and Trademark Office P.O. Box 2327 Arlington, VA 22202

Dear Sir:

Enclosed is form PTO-1449 listing references that are also enclosed. This Information Disclosure Statement is being filed before the receipt of a first Office Action on the merits, and presumably no fee is required in accordance with 37 C.F.R. § 1.97(b)(3). If a first Office Action on the merits was mailed before the mailing date of this Statement, the Commissioner is authorized to charge the fee set forth in 37 C.F.R. § 1.17(p) to Deposit Account No. 11-1410.

Respectfully submitted,

KNOBBE, MARTENS, OLSON & BEAR, LLP

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U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE

ATTY. DOCKET NO. ORYXE.029A

APPLICATION NO. 10/084,236

INFORMATION DISCLOSURE STATEMENT
BY APPLICANT

APPLICANT Frederick L. Jordan

February 26, 2002

(USE SEVERAL SHEETS IF NECESSARY) FILING DATE

GROUP 1714

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